



CHAPA-GRILLED CHICKEN WITH CITRUS & FENNEL

PAIRED WITH 2013 BARBERA | SERVES 4

INGREDIENTS

6 Tbsp Pernod
4 Tbsp Olive Oil
4 Tbsp Orange Juice, freshly squeezed
4 Tbsp Meyer Lemon Juice, freshly squeezed
2 Tbsp Grain Mustard
3 Tbsp Light Brown Sugar
1½ Tbsp Kosher Salt
Black Pepper, freshly ground

2 Medium Fennel Bulbs, cleaned & quartered
8 Chicken Thighs
4 Blood Oranges, unpeeled, sliced into
½-inch rounds
3 Meyer Lemons, sliced into ½-inch rounds
1 Tsp Fresh Thyme leaves
2 Tsp Fennel Seeds, lightly crushed
Flat Leaf Parsley, chopped, to garnish

METHOD

1. In a large mixing bowl, whisk together the Pernod, olive oil, orange and lemon juices, mustard, brown sugar and salt. Season to taste with pepper.
2. Add the fennel, chicken thighs, blood orange slices, lemon slices, thyme and crushed fennel seeds. Turn several times to coat. If time allows, marinate the chicken, refrigerated, for a few hours or overnight.
3. Preheat a grill and place a chapa (a large, flat cast-iron surface) or a cast-iron pan on it. When the surface is quite hot, sear the chicken thighs skin-side down until crispy. Turn chicken over and place over indirect heat to finish cooking. Cook slowly for about 45 minutes, watching that the chicken doesn't burn.
4. Place the lemon and blood orange slices cut-side down on the chapa. When brown and caramelized, turn over and place over indirect heat to soften.
5. Place fennel quarters on the grill. Cook until browned and crispy. Remove from direct heat, but continue to cook.
6. Put remaining marinade in a saucepan over direct heat. Bring to a boil and reduce by half.
7. When the chicken, blood oranges, lemons and fennel are nicely browned and cooked through, move them to a large platter. Pour the sauce over and garnish with parsley.

Adapted from *Jerusalem: A Cookbook*, by Yotam Ottolenghi and Sami Tamimi

—❁— (Ten Speed Press, 2012) ❁—